VENISON STEAK & WILD MUSHROOM STROGANOFF

Prep: 15 Mins
Total: 1 Hours
Serves: 6 ppl

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Ingredients

1 onion, finely chopped
2 garlic cloves, crushed
2 tbsp sunflower oil
small bunch dill, roughly chopped
2 tbsp wholegrain mustard
700g Aloes Meats Venison Steak sliced into strips
25g butter
700g wild mushrooms, larger ones sliced
½ tsp smoked paprika
1 tbsp plain flour
400g beef stock
150ml brandy
2 tsp Dijon mustard
1 tbsp tomato purée
300ml cream

Method

1. Cook the onion and garlic in 1 tbsp oil until soft.
2. Cool for 10 mins, then tip into a big bowl with the dill, 1 tbsp wholegrain mustard, steak, 1 tsp salt and ½ tsp ground black pepper. Mix well and set aside for 30 mins.
3. Add butter to the pan and fry the mushrooms over a very high heat until the juices have evaporated and the mushrooms are turning golden. Lower the heat and stir in the paprika and flour for 1 min. Stir in the stock and brandy, and bring to a simmer, scraping up any bits stuck in the pan. Lift out the mushrooms with a slotted spoon to a dish. Boil the sauce for 3 mins, then stir in the remaining 1 tbsp wholegrain mustard, the Dijon mustard, tomato purée and cream.
4. Heat remaining oil in a large frying pan and fry steak strips until browned.
5. Stir in the mushroom sauce and warm through.
6. Season with salt and pepper and serve on a bed of fluffy white rice or pasta.